

Joan Mohler

Joan is a long term resident of Queen's Park. She is well known and respected in the area.



While at school we had cookery lessons in a building behind Priory Terrace. One day, we cooked a meal with meat, which in those days was in rather short supply. On returning with my cooked meal I was followed by a hungry dog. I was unable to resist his pleading eyes, so gave the meal to the dog. When I got home, my mother was rather disappointed when she discovered what had happened. I really was in the "dog house" for some time afterwards.



Priory Terrace, which was saved from demolition and renovated in the 1970s

One day - years ago, I had seen a recipe for a cheese soufflé, so I said to my parents I would make them one for tea. I enjoyed making it but discovered too late you have to have a special soufflé dish, so not being a Mrs Beaton or a Gordon Ramsay, I put it in a pie dish with short sides. It went in the oven for 45 minutes where it should have risen and been a golden brown! But when I went to get it out, it was like a very tiny pancake that would have been difficult to share between the three of us. Luckily for me, my long-suffering parents had a good sense of humour but somehow after that, I have never attempted cooking a soufflé again!

These are two of my favourite recipes:

Syllabub (serves six)

*1/4 pint white wine
2 tablespoons lemon juice
2 level teaspoons of finely grated
lemon peel
3 oz caster sugar
1/2 pint of fresh double cream*

Put wine, lemon juice, peel and sugar into a bowl and leave for a minimum of 3 hours. Add the cream and whip until the mixture stands in peaks. Transfer to 6 sundae glasses, leave in cool place for several hours before serving.

Pineapple Upside Down Pudding

*2 oz (50g) butter
2 oz (50g) of soft brown sugar
1 medium (300g) can of sliced
pineapple
1/2 lb (200g) S.R. flour
1/4 level teaspoon of salt
1/4 lb (100g) butter
1/4 lb (100g) caster sugar
Finely grated peel of medium sized
lemon
2 large eggs
4-5 tablespoons of cold milk to mix*

Melt butter and stir in sugar. Cover the bottom of a 2 pint buttered pie dish. Arrange pineapple rings (well drained) over the base and sides. Sift flour and salt into a bowl and rub in butter. Add sugar and lemon peel. Toss ingredients lightly together. Mix to fairly soft batter with the eggs and milk. Transfer to a prepared dish and bake in the centre of fairly hot oven (375° F or gas no.6) for 30 mins. Reduce temperature to moderate oven (350° F or gas no.4). Bake for another 35 to 45 mins (or until wooden cocktail stick inserted into pudding comes out clean). Leave in dish for 5 mins, then turn out onto a warm plate. Serve with cream mixed with the pineapple juice syrup warmed through gently.

Sweet Rice (Pakistan) by Nadia Noreen

We make sweet rice on Eid Day to celebrate our Eid. It is a special sweet dish for a special day.

*250g butter
500g sugar
1kg rice
Red, yellow and green colouring
12 almonds
Half a coconut*

First, put the butter in the pan, melt it and add the sugar. Stir it until it turns into a syrup. Boil the rice in a different pot and then put it into the syrup. Cook it for 10 to 15 minutes until the rice is ready. Put one teaspoon of each colour into the rice and leave it for 5 minutes. Then shake the pan and the rice will mix together. Sprinkle with almonds and grated coconut.

